

# Large Format Dining



# NOMAD DINER

## BRUNCH PRE-FIX MENU

Served family style for 2 hours

Tier 1: \$55pp (includes 1 Appetizer or Dessert, 3 Entrees, served with toast, butter & jam, comes with orange juice & brewed coffee)

Tier 2: \$69pp (includes 1 Appetizer or Dessert, 3 Entrees, served with toast, butter, jam & fruit salad, comes with coffee, juice, mimosa, bloody mary)

## APPETIZERS

**TAHINI HUMMUS** *DF V*  
marinated olives, crudite, warm pita

**DINER QUESADILLA**  
monterey jack, pickled chiles, sour cream, pico

**ONION RINGS** *V*  
thick cut, hot sauce ketchup, ranch

**GEM CAESAR** *V*  
croutons, red onion,  
vegetarian caesar, grana padano

**HOUSE SALAD** *V*  
baby romaine, shaved vegetables,  
olives, oregano vinaigrette

## DESSERTS

**CARROT CAKE** *V*  
toasted coconut, cream cheese frosting

**LEMON MERINGUE PIE** *V*  
the classic with toasted meringue

## ADD ONS (PER PERSON)

**EGGS BENEDICT WITH SALMON** \$4PP  
celery root latkes, hollandaise, salad

**MUFFIN & PASTRY BASKET** *V* \$7PP

**STEAK & EGGS** \$7PP



## ENTREES

**BUTTERMILK PANCAKES** *V*  
two classic american fluffy buttermilk pancakes served with berries,  
cultured butter and maple syrup

**BANANA BREAD FRENCH TOAST** *V*  
brown butter oats, maple whipped cream, fresh banana

**YOGURT PARFAIT** *V*  
granola, honey, seasonal berries

**DINER PLATE** *DF*  
two eggs any style, bacon, ham, turkey sausage or chicken apple sausage,  
crispy potatoes, sourdough toast

**EGGS BENEDICT WITH AVOCADO AND HAM** *GF*  
celery root latkes, hollandaise, salad

**AVOCADO TOAST** *DF V*  
chili crisp, furikake, grilled sourdough  
ADD POACHED EGG

**PASTRAMI REUBEN**  
thin sliced pastrami, house-made sauerkraut, russian dressing,  
swiss cheese, seeded rye, served warm with fries

**BAKED MAC & CHEESE** *V*  
elbows, smoked cheddar, aged gouda, parsley breadcrumbs

**GRILLED CHEESE & SOUP** *V*  
swiss, cheddar, gournay cheese,  
caramelized onions, toasted sourdough

ADD TRUFFLE

+\$6

DF - DAIRY FREE

V - VEGETARIAN

GF - GLUTEN FREE

# NOMAD DINER

## GROUP DINING MENU

Served family style for 2 hours

Tier 1: \$70pp (includes 1 Appetizer or Salad, 2 Entrees, 1 Side, 1 Dessert)

Tier 2: \$85pp (includes 2 Appetizers or Salads, 3 Entrees, 1 Side, 1 Dessert)

## ENTREES

### RIGATONI ALA VODKA

*creamy vodka sauce, crispy prosciutto, basil*

### CHICKEN PARMESAN

*calabrian vodka sauce, mozzarella, basil*

### BAKED MAC & CHEESE V

*elbows, smoked cheddar, aged gouda, parsley breadcrumbs*

### ZELMA'S MEATLOAF DF

*rich brown gravy*

### ROASTED SALMON

*braised kale, marinated beans, orange-pine nut gremolata*

### FLOUNDER PICATA

*lemon, caper, brown butter*

### STEAK AU POIVRE +7 GF

*hanger steak, green peppercorn sauce*

## SIDES

### FRIES V

### MUSTARDY GREEN BEANS V

### CRISPY BRUSSELS SPROUTS V

### MASHED POTATOES V

## DESSERTS

### CARROT CAKE V

*toasted coconut, cream cheese frosting*

### LEMON MERINGUE PIE V

*the classic with toasted meringue*

## APPETIZERS & SALADS

### TAHINI HUMMUS DF V

*marinated olives, crudite, warm pita*

### DINER QUESADILLA

*monterey jack, pickled chiles, sour cream, pico*

### ONION RINGS V

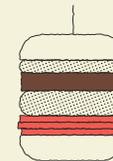
*thick cut, hot sauce ketchup, ranch*

### GEM CAESAR V

*croutons, red onion, vegetarian caesar, grana padano*

### HOUSE SALAD V

*baby romaine, shaved vegetables, olives, oregano vinaigrette*



## ADD ONS (PER PERSON)

ADDITIONAL APPETIZER, SALAD, OR DESSERT	\$10PP
ADDITIONAL ENTRÉE	\$14PP
ADD ON CLASSIC BAR <i>includes selection of beers, wines, classic cocktails, and 1 specialty cocktail</i>	\$40PP
ADDITIONAL SPECIALTY COCKTAIL	\$10PP

DF - DAIRY FREE

V - VEGETARIAN

GF - GLUTEN FREE

NYS Tax and 25% admin, which includes gratuity, will be added to all checks

# Thank You!

Please contact:

[nomadevents@arlohotels.com](mailto:nomadevents@arlohotels.com)

Menu items are subject to 25% admin fee and 8.875% sales tax